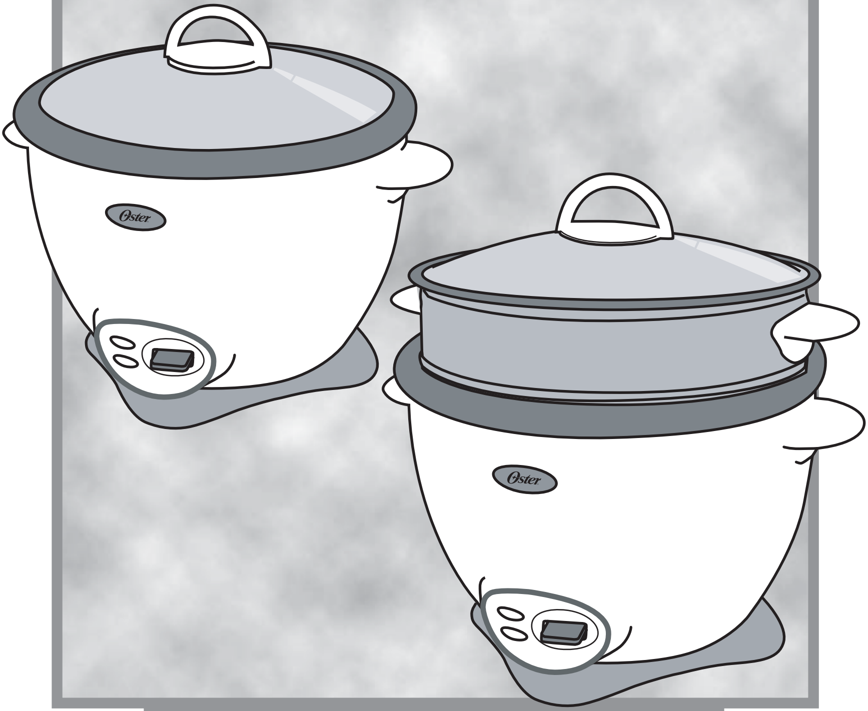
Oster®



MODELS/ MODÈLES
MODELOS
**4728, 4729,
4730 & 4731**

Instruction Manual

MULTI-USE RICE COOKER WITH UNIFORM COOKING TECHNOLOGY

PLEASE READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

Manuel d'Instructions

CUISEUR À RIZ À MULTI-USAGE À CUISSON UNIFORME

LIRE TOUTES LES INSTRUCTIONS AVANT D'UTILIZER CET APPAREIL

Manual de Instrucciones

ARROCERA MULTI-USOS CON COCCIÓN UNIFORME

LEA TODAS LAS INSTRUCCIONES ANTES DE USAR ESTE APARATO

Manual de Instruções

PANELA ELÉTRICA DE ARROZ MULTI-USO COM COZIMENTO UNIFORME

LEIA TODAS AS INSTRUÇÕES ANTES DE USAR ESTE APARELHO

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety instructions should always be followed, including the following:

- **READ ALL INSTRUCTIONS BEFORE USING YOUR RICE COOKER.**
- Do not touch hot surfaces. Use pot holders when removing Lid or handling hot containers to avoid steam burns.
- To protect against risk of electric shock, do not immerse the Heating Body in water or other liquids.
- Close supervision is necessary when any appliance is used near children.
- Unplug from outlet when not in use. Unplug before putting on or taking off parts, and allow to cool before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to an Authorized Oster® Service Center for examination, repair or adjustment.
- Do not use outdoors.
- Do not let Cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot food or water or other hot liquids.
- Do not use appliance for other than its intended use.
- Lift and open Lid carefully to avoid scalding and allow water to drip into the Inner Pot.
- Do not operate this appliance without the Lid in place on the unit. Steam is generated during use.
- The use of accessory attachments not recommended by this appliance manufacturer may cause hazards.
- If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

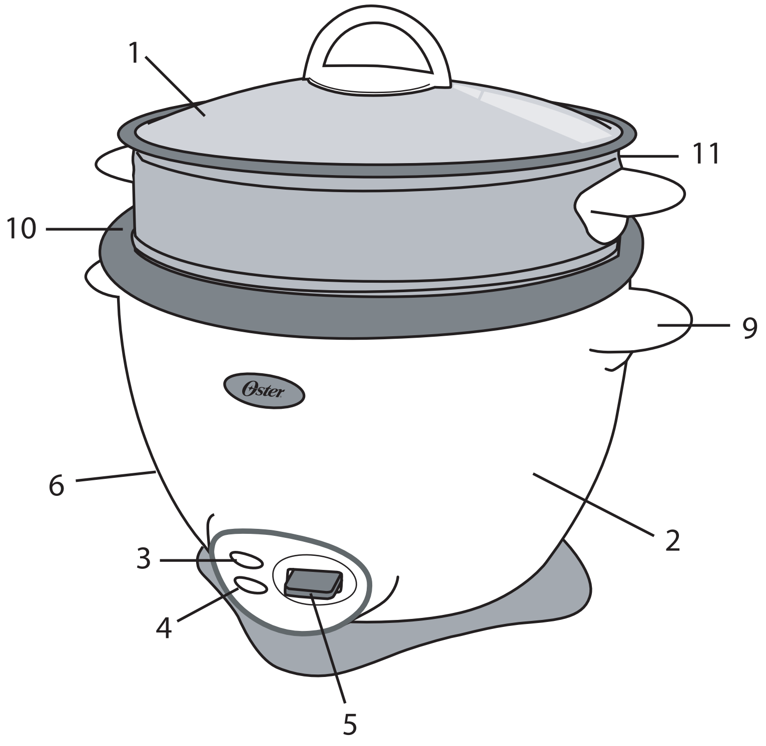
THIS UNIT IS FOR HOUSEHOLD USE ONLY.

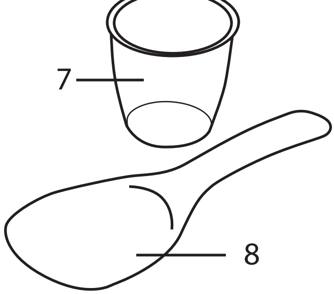
SAVE THESE INSTRUCTIONS

(For 120 & 127 Volts)

To reduce the risk of electrical shock, this appliance has a polarized plug (one blade is wider than the other). This plug fits a polarized outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

DESCRIPTION OF THE APPLIANCE





1. Glass Lid
2. Heating Body
3. Keep Warm Light (yellow)
4. Cook Light (red)
5. On-Switch Button
6. Power Cord
7. Measuring Cup
8. Paddle
9. Handle
10. Inner Pot
11. Steaming Tray (model 4731 only)

INSTRUCTIONS FOR USE

BEFORE USING FOR THE FIRST TIME

Clean the Glass Lid, Inner Pot, Paddle, Steaming Tray (model 4731 only) and Measuring Cup according to the user maintenance instructions.

USING YOUR MULTI-USE RICE COOKER

1. Make sure appliance is unplugged.

2. Measure raw rice for desired amount with the Measuring Cup (180 ml) provided. (One cup of the uncooked rice will make about two cups of cooked rice.) Maximum of 7 cups (1.2 L) uncooked rice for model 4728. Maximum of 10 cups (1.8 L) uncooked nice for models 4729 and 4731. Maximum of 12 cups (2.2 L) uncooked rice for model 4730.

3. By using the Measuring Cup, add proper amount of water to the rice inside the Inner Pot. For stickier rice, add slightly more water. For fluffier rice, use slightly less water. The cup provided is not equivalent to 1 cup:
   The weight of 1 cup of rice is 160g; the weight of 1 cup of water is 175g.
   2 cups of rice need 788g (4-1/2 cups) of water;
   4 cups of rice need 1,200g (7 cups) of water;
   6 cups of rice need 1,500g (8-1/2 cups) of water;
   8 cups of rice need 1,720g (9-3/4 cups) of water;
   10 cups of rice need 1,860g (10-2/3 cups) of water;
   12 cups of rice need 2,232g (12-3/4 cups) of water.

4. Set the Inner Pot into the Rice Cooker. Make sure that the Inner Pot sits directly in contact with the heating plate by turning it slightly from right to left until it is seated properly.

5. Cover with Lid. DO NOT OPERATE THIS APPLIANCE UNCOVERED. STEAM IS GENERATED DURING USE.

6. Plug the Power Cord into an electrical outlet. Activate the Rice Cooker on by pushing down the On-Switch Button down. Make sure the Cook Light (red) is on.

7. After 15 minutes mix the rice. Lift and remove the Lid carefully to avoid scalding and allow water to drip into the Inner Pot. Use the Paddle or another long handheld utensil to scoop and mix the rice. After mixing, cover the Inner Pot with the Lid.

8. When your rice is cooked, the Rice Cooker will automatically switch to the warm function and the Keep Warm Light (yellow) will turn on. The Rice Cooker will keep the rice warm until the unit is disconnected from the wall outlet.

9. The Rice Cooker will automatically keep rice warm at 140°F – 175°F (60°C – 80°C).

10. When the rice temperature dips below this range, the yellow Keep Warm Light will turn off and the red Cook Light will turn on indicating that the heat preservation process has begun. When the rice temperature reaches 140°F, the Keep Warm Light (yellow) will once again turn on and the Cook Light (red) will turn off.

11. Allow the appliance to cool completely before cleaning.

    Disconnect the plug from the wall outlet when not in use.

NOTES:
Wash the rice in a separate bowl, prior to cooking, if desired.
For softer rice, we suggest preparing rice and water in the Inner Pot and letting soak for 10 – 20 minutes before cooking.

INSTRUCTIONS TO REHEAT RICE

To reheat cold rice, add 1/4 cup (4 Tbsp.) of cold water per cup of cooked rice, stir to mix, then press On-Switch Button to start cooking.

When rice is warm, the Rice Cooker will automatically switch to the keep warm function.

USING THE STEAMING TRAY (MODEL 4731 ONLY)

Steam cooking vegetables retains more nutrients than boiling or baking, while preserving the bright, natural color.

1. Prepare vegetables by washing, peeling and then cutting into smaller sized pieces.
2. Make sure the unit is unplugged.
3. Fill the Inner Pot with the appropriate amount of water. (See Chart)
4. Set the Inner Pot into the heating body. Make sure that the Inner Pot sits directly in contact with the heating plate.
5. Place vegetables in the Steaming Tray and position the Tray on top of the Inner Pot. Cover with Lid. **DO NOT OPERATE THIS UNIT UNCOVERED. STEAM IS GENERATED DURING USE.**
6. Plug the Power Cord into a wall outlet. Activate the Rice Cooker by pushing down the On-Switch Button. Make sure the red Cook Light is on.
7. Time the cooking manually according to the chart below. The unit will automatically switch to the keep warm cycle once all the water evaporates. If all the water evaporates and you wish to extend the cooking cycle, add more water.
8. Once the vegetables have been steamed according to your personal preference, remove the Steamer Tray from the Rice Cooker.
9. Disconnect from the wall outlet and allow the unit to cool completely before cleaning.

VEGETABLE	QUANTITY	WATER	TIME
Green Beans	10 ounces / 300 g	1/3 Cup / 50 ml	30-35 minutes
Broccoli	10 ounces / 300 g	1/3 Cup / 50 ml	30-35 minutes
Carrots (Sliced)	8 ounces / 200 g	1/3 Cup / 50 ml	30-35 minutes
Cauliflower	8 ounces / 200 g	1/3 Cup / 50 ml	30-35 minutes
Corn (Kernel)	10 ounces / 300 g	1/3 Cup / 50 ml	40-45 minutes
Peas	10 ounces / 300 g	1/3 Cup / 50 ml	30-35 minutes
Spinach	5 ounces / 150 g	1/3 Cup / 50 ml	20-30 minutes
Mixed Vegetables	10 ounces / 300 g	1/3 Cup / 50 ml	30-35 minutes

NOTE: These times are approximate. It is recommended that you monitor the steaming process and adjust the cooking time according to your preference. Stir vegetables occasionally during the cooking process. When cooking rice, steaming times may vary.

USER MAINTENANCE INSTRUCTIONS

This appliance should be cleaned after every use.

1. Unplug the Rice Cooker from the wall outlet when not in use or before cleaning. Never immerse the Heating Body in water or any other liquid! Allow the Rice Cooker to cool completely before cleaning.

2. Do not use abrasive cleaners or scouring pads or steel wool to clean the Rice Cooker.

3. Heating Body: lightly wipe the exterior with a damp cloth or sponge.
   DO NOT IMMERSE HEATING BODY INTO WATER OR ANY OTHER LIQUID.
   Dry thoroughly with a soft cloth.

4. Inner Pot: fill with hot water and let sit for a while and then wash with hot, soapy water using a sponge and dry thoroughly with a cloth or use dishwasher.

5. Lid, Measuring Cup, Paddle and Steaming Tray: wash in warm, soapy water. Rinse thoroughly and dry. CAUTION: handle the Lid with extreme care, as it may become slippery when wet or use dishwasher.

6. Heating plate: grains of rice or other foreign matter may stick to the heating plate. These must be removed to prevent inadequate cooking. To remove cooked rice, smooth sandpaper can be used. Smooth out and polish the spot for good contact between the heating plate and the bottom of the Inner Pot.

7. There are no user serviceable parts inside this appliance. Do not attempt to repair this appliance yourself as you could render it dangerous to use.

Spanish Rice

250 grams of sausage (chorizo)
1 tablespoon yellow pepper, ground
2 cups tomatoes, diced, without skin or seeds
1 red pepper, diced
1 green pepper, diced
3 cups chicken broth
1 medium onion
1 teaspoon paprika
1 cup green peas
2 celery stalks, sliced
2 cups long-grain rice
Salt and pepper

Preparation

Chop the onion with the Oster® chopper accessory. In the Oster® Multi-Use Rice Cooker, sauté the sausage cut in slices, add onion, yellow pepper, paprika and tomatoes. Mix together. Add the remaining vegetables, the rice and the broth. Check seasoning, cover and cook until done. Garnish with curly parsley. Serve hot.

Fettuccini with Apple, Shrimp and Curry Sauce

½ kg fettuccini
3 tablespoons flour
½ cup cream
2 cups apples, peeled and diced
Parmesan cheese to taste
4 tablespoons butter
1 teaspoon curry
1 cup chicken broth
½ kg shrimp
Juice of one lemon (for the apples)

Preparation

In the Oster® Multi-Use Rice Cooker, melt butter, add flour and curry. Cook for 2 minutes. Add cream, chicken broth, apples and shrimp. Stir until thickened. Remove from heat and keep hot. In the Oster® Multi-Use Rice Cooker, pour sufficient water and salt to cook fettuccini al dente. Serve the fettuccini with the sauce and sprinkle with Parmesan cheese.

Rice with Shellfish

1 package (16 ounces or 400 grams) saffron rice
¼ lb (240 grams) shrimp, shelled and deveined, with or without tails
¼ red pepper, diced
12 small clams
¼ lb (250 grams) oysters
1 cup sweet peas

Preparation
Wash clams, shucking thoroughly, and rinse well. Cook rice in the Oster® Multi-Use Rice Cooker, following the instructions on the package. Add clams, shrimp, oysters, sweet peas and red pepper five minutes before the rice is fully cooked. Mix well, without stirring. Serve with French bread croutons and a fresh salad. Option: The saffron rice may be substituted with brown rice.

Milanese Minestrone

½ kg chicken breast
1 tablespoon basil
½ cup fresh beans
½ teaspoon oregano
½ cup green pepper, chopped
½ cup squash, diced
3 medium potatoes, peeled and diced
2 teaspoons of Worcestershire sauce
1 cup Parmesan cheese
2 quarts water
2 cloves garlic, chopped
½ cup celery
½ teaspoon thyme
½ cup onions, sliced
½ cup mushrooms, sliced
2 cups tomatoes, diced, without skin or seeds
½ kg fine noodles
3 tablespoons margarine
Salt

Preparation
In the Oster® Multi-Use Rice Cooker, pour water and boil chicken with the salt. When chicken is cooked, remove and dice. Reserve the broth. In the Oster® Multi-Use Rice Cooker, melt butter, add garlic, onion, celery, green pepper, mushrooms, beans and squash. Sauté until soft. Add the tomatoes, then the potatoes and sauté for 5 more minutes. Add this mixture to the chicken broth, add Worcestershire sauce, the herbs bouquet (basil, thyme, oregano), salt, chicken and noodles. Cook 10 minutes until the potatoes are cooked, but firm. Add Parmesan cheese while stirring. Cook 2 minutes longer. Serve and sprinkle with more cheese.

Rice with Chicken

2 lb rice
3 green peppers
4 cloves garlic
4 chicken breasts
black pepper to taste
chicken broth, 1 envelope
1 onion
2 carrots
celery to taste
3 tablespoons salt
oregano to taste
tomato paste

Preparation
Cook the chicken in water, salt, black pepper, oregano, chicken broth in the Oster® Multi-Use Rice Cooker. When done, shred the chicken in the water in which it was cooked and add green peppers, onion, garlic, celery and carrots, everything well chopped. Cook 10 minutes, and add tomato paste and shredded chicken. After the sauce is cooked, add the uncooked, washed rice and cover the rice somewhat more than normal.

Rice and Tuna Salad

2 cups cooked rice
1 can tuna
3 hard-boiled eggs
Salt and pepper
Olive oil
2 peppers in vinegar*
100 gr green olives
Mayonnaise
Lettuce leaves
Vinegar

Preparation
Cook the rice in the Oster® Multi-Use Rice Cooker in the traditional manner, remove and place on a platter until it is completely cool. Dice the cooked peppers and slice the eggs. Shred the tuna and add along with the remaining ingredients to the rice, reserving some of the egg slices and olives to garnish the salad. Season with olive oil, salt, pepper and vinegar. Serve the salad on a platter with lettuce leaves and garnish with hard-boiled egg and olives.

*** Peppers in vinegar: wash and cut the peppers in two lengthwise. Remove the seeds and cook the peppers in a saucepan with two cups water and one-half cup vinegar with a pinch of salt. After 15 minutes, remove from heat.**

Rice Pudding

1 cup rice
1 cinnamon stick
1¾ cup evaporated milk
1 teaspoon grated lemon and orange peel
1 teaspoon vanilla
1 egg yolk
3 cups water
2 whole cloves
1¼ cup condensed milk
½ cup dark raisins
¼ cup grape brandy
Powdered cinnamon

Preparation

In the Oster® Multi-Use Rice Cooker, cook the pre-washed rice with 3 cups of water, cinnamon stick and cloves. Once the rice is cooked, add evaporated and condensed milk, grated lemon and orange peel, and raisins. Continue stirring until set. Add vanilla, grape brandy and the egg yolk well beaten. Sprinkle with cinnamon and serve.

1 - YEAR LIMITED WARRANTY

Sunbeam Products, Inc, warrants that for a period of ONE year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Oster® dealers, service centers, or retail stores selling Oster® products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than an Authorized Oster® Service Center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

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PLEASE DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE

PARA MÉXICO SÓLAMENTE -FOR MEXICO ONLY
ARROCERA MULTIUSOS OSTER®
IMPORTADOR: SUNBEAM MEXICANA, S.A. DE C.V.
AV. JUÁREZ No. 40-201,
EX–HACIENDA DE SANTA MÓNICA,
TLALNEPANTLA, ESTADO DE MÉXICO,
C.P. 54050, R.F.C. SME570928G90, TEL. 53660800
PAÍS DE ORIGEN: CHINA
PAÍS DE PROCEDENCIA: CHINA, E.U.A.

LEA EL INSTRUCTIVO ANTES DE USAR EL APARATO

MODELO	CARACTERÍSTICA ELÉCTRICAS		
4728, 4728-13	60 Hz	120 V~	500 W
4729, 4729-13	60 Hz	120 V~	700 W
4730, 4730-13	60 Hz	120 V~	900 W
4731, 4731-13	60 Hz	120 V~	700 W

CONTENIDO: 1 PIEZA

NOM - 004 - ANCE

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One year limited warranty – please see inside for details.

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How to Obtain Warranty Service

<u>In the U.S.A.</u>

If you have any question regarding this warranty or would like to obtain warranty service, please call 1 800-334-0759 and a convenient service center address will be provided to you.

<u>In Canada</u>

If you have any question regarding this warranty or would like to obtain warranty service, please call 1 800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited, located at 5975 Falbourne Street, Mississagua, Ontario L5R 3V8. **PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE**.

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